

The Tribune Institute

In the World of Women

LOVE OF HOME-MAKING BRINGS NEW CIVILIZATION

By MARY FANTON ROBERTS

MME. YVETTE GUILBERT is a born home-maker. She believes that women should be taught housework at the same time they are taught to sing; that they should be taught to cook at the same time they are taught the art and history of their country. She does not believe that it is beneath the dignity of a woman to work in the fields, to take care of her own children, to take care of her husband, at the same time that she makes herself charming, a delightful companion and an interested, appreciative lover of art.

She agrees with Rodin that "work must be the foundation of every kind of education that matters"; that the rich young girl is not well educated if she does not know how to work, and that the poor young girl is likely to be a failure unless she be a good housekeeper. But she would not be satisfied for a moment with any one who regarded housework as drudgery.

In a recent talk to a group of young girls, Mme. Guilbert said:

WORK IS NEVER DULL IF YOU UNDERSTAND IT

"It is not enough that you work, that you know how to cook and sew and make your own charming garden—you must like to do it. All daily, useful, happy occupations should have in them also the element of happiness. I like that my own life is always amusing and no one knows more about work than I do. But work is never dull; it cannot be dull if you understand its importance. I shall always work, all my life. If some day I may no longer sing, then I shall knit or sew or work in my garden; and I shall knit and sew and work with great delight and I shall find these occupations always happy ones, full of amusement."

Mme. Guilbert says these things as a practical worker. She knows how to do all the essential, delightful home-making things herself and she knows how to teach others to do them. Whenever she has had a spare moment in her busy life she has at once made herself a teacher.

"In Paris, before the war," Mme. Guilbert said, "I had a little school of manners for poor children. I did not tell them very much about books, although I should have enjoyed doing so, but I gave them an education in humanity. I taught them how to be happy, to work to find life amusing, to help their mothers and sisters, to love work and enjoy the world, and these children were so happy in our little school, they enjoyed so much learning courtesy and housework and gentleness that they were quite sad when the vacation time came, and they went sorrowfully away to other kinds of work and play."

A NEW CIVILIZATION

"I believe we shall have a new kind of civilization when our young girls learn to do house-keeping and home-making, and love to do it. I don't like the way here in America you separate work from play. Some girls must do all the work, some all the play, and I am sure that those who do the work are the most fortunate."

"I believe that every detail in the making of a home can be made perfectly delightful to young people. There is great amusement and great happiness in making a home, in knowing how to make it. Every girl should know how to do all the things that make a home charming, and she should find happiness and amusement in doing them."

"She should be trained to create about her

Yvette Guilbert's Dream of the Highest Usefulness Is to Teach American Girls the Life Philosophy of the Frenchwoman—That Great Happiness and Great Art Alike Spring from the Completely Realized Home



Mme. Guilbert Proves That She Can Sweep as Well as Sing

les petits lures de la vie—dancing, sewing, declamation, knitting, dressmaking, to make a lamp shade if she chooses, or her own hat, her own dress, her children's clothes; nursing, that her baby may always be in health; interior decorating, that her house may be elegant; singing, that she may be gay; the other arts as she may incline to them; cooking, that comfort may come to her family.

"And through all these things she will be bound to gain a knowledge of life, of humanity; and if she is taught aright she will one day enjoy the creation of her own home, and if she is happy she will be amused. And so you see what a perfect circle my theory makes—through work to amusement and by way of amusement back to work."

"My life has been led just along these lines. I believe I have had everything in it—happiness, sorrow, success, love, fortune, a capacity for work, a capacity for amusement, and out of it all I have learned that to be happy one must



A Bit of the Artist's Home Life in La Belle France

I should prepare them for the fullest realization of what home life can be.

"I should want children and young girls and young women, all people who are interested in the work of home making and the full amusement of it."

"And young men, they may come, too, because they must contribute to home life. I think I should like special evenings for young men to come and talk to me, though I should really talk to them."

"And then the young married women would come on other evenings, and I would talk of the wonderful opportunities life holds for them."

"It would all be, I think, just a school for home making, for happiness; but through this school all things that are beautiful and kind

and wholesome would be found, and we should all be immensely gay because work is not possible without happiness."

"This happiness cannot be given to young people. The richest father, the most devoted mother, cannot give the 'real future home' to their daughters; it must be born in the spirit of the young people themselves. And the greatness of your nation must depend upon the kind of home each young American woman creates for herself."

"I believe that this new civilization that we have in mind will come just as soon as American youth really want beauty in all the details of their lives, and if they want this they must prepare themselves for it. They must be educated for successful home-makers, and your progress as a nation must be in exact ratio to the value of the home each young American woman is capable of creating for herself and her family."

THE SOUL IN THE SONGS OF FRANCE

"For instance, in my own work I could not be satisfied just to sing some pretty songs to some kind friends. I want to feel that through my art I am contributing to the civilization of the world. I like to feel that I am like the ancient troubadour who wanders from one land to another instilling into each nation the love and respect for its own art by celebrating its songs the manifold beauties of universal art."

"It is in the songs of France that the entire national history is to be found, the history of her soil, her heroism, her brain, her heart—the apotheosis, in short, of a race that exhibits the reserve of serious and courteous strength, which can crown life with roses or bow to death with grace."

Mme. Guilbert, in talking either with young people or with old, gives one immediately the impression of an immensely capable woman. You feel that whatever emergency should come into her life she would meet it deftly, courageously and with great interest; that she would be the good housekeeper, the maker of bread, the designer of comfortable clothes; that children in her house would never lack for education, or for sympathy; her husband for understanding and companionship. She has, unconsciously perhaps, developed within herself these very qualities necessary for the new civilization which she is so eager that the young people of the world should have."

I cannot imagine any situation in a home that she could not master. She has had the all-around training, the experience that makes the complete woman. I am sure that she would never for one moment consent to a mere life of drudgery, for she believes that singing, art, delightful manners, happy social intercourse, are all various phases of intelligent home making, and when one speaks of her as an ideal home maker, it is never with the sordid side of life in mind."

It is an anomaly from her point of view—an absolute wrong—that there should be a sordid side to home-making. With the intelligence of the young people in America to-day, the kind of education given them, the willingness of the parents to allow them to develop along all lines, home-making should become the supreme achievement of youth."

It has been said that the French woman is the super-woman, the woman of the greatest mental, physical and spiritual development, and the more one listens to Mme. Guilbert talk, the more often one hears her songs, the more completely one realizes that art cannot be separated from humanity and that only the most completely developed human being can express the greatest art."

And we agree with Yvette Guilbert when she says that art is deeply entangled in the right kind of home life.

Try One of These Recipes for Stuffing

By BERTHA E. SHAPLEIGH,

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EVER since our ancestors decided that the turkey should be the bird for the Thanksgiving dinner, housewives have used various stuffings to give flavor and a becoming corpulence to that bird. Different sections of the country seem to use varying seasonings and material, so we have recipes calling for bread, cracker, chestnuts, oysters, sausage and various seasonings of thyme, sage, summer savory, onion, or a combination of two or more.

Bread and cracker crumbs form the foundation of all stuffings, but the water which moistens the bread or cracker may be that in which the giblets have been cooked or it may be the liquor from oysters. There are cooks who never use a moist stuffing, but prefer it dry, moistened only with butter or sausage fat.

Bread, a five-cent baker's loaf, is sometimes soaked in boiling water, and after the water is pressed out the seasonings and fat are added. Other cooks prefer that the bread or cracker be finely crumbed and then soaked. New England cooks consider that cracker makes an excellent foundation for stuffing, and hot milk instead of water is used. If a stuffing is to be eaten cold, it is much improved by the addition of an egg at the time of making.

Chestnuts, being plentiful in the fall, were used to give flavor to a bread stuffing, the small ones being broken into pieces. Now that we have the large French chestnuts, they are shelled, boiled and mashed, about fifty being needed to stuff a medium sized turkey. Chestnut stuffing requires only salt and pepper, with perhaps a little onion juice for seasoning, while bread and cracker stuffing is thought by most

people to be improved by the addition of powdered herbs, especially sage.

One caution is offered—do not stuff the turkey too full. If the skin is tender, as is desirable, the stuffing will break through, having swelled in cooking, and an unsightly bird is the result.

Following are recipes which are known to be reliable:

BREAD STUFFING

Cover four cupfuls of stale bread crumbs with boiling water and allow to stand for twenty minutes. Squeeze out all the water, add two teaspoonfuls of salt, one-fourth teaspoonful of pepper and one and a half tablespoonfuls of pounded sage or poultry seasoning. Add half a cupful of melted butter and one slightly beaten egg.

OYSTER STUFFING

To four cupfuls of crumbs, half cracker and half bread, add one pint of mashed oysters, half a cupful of the oyster liquor, three-quarters of a cupful of melted butter, one tablespoonful of salt, half a teaspoonful of pepper and a slight grating of nutmeg.

CONNECTICUT STUFFING

To the giblets of the turkey and one slice of fat pork add one quart of cold water. Bring to boiling point, and simmer until the gizzard is tender. Finely chop the giblets and add to one small loaf of bread, which has been cut in slices, toasted and dipped in the water in which the giblets were cooked. Thoroughly mix, add salt, pepper and sage to taste.

CHESTNUT STUFFING

Boil and mash fifty French chestnuts, season with salt, pepper and onion juice. Add half a cupful of melted butter and one slightly beaten egg.

SAUSAGE STUFFING

To one half the recipe for chestnut stuffing add half a pound of sausage meat and a little more onion juice.

solve the problem of love, health and labor. All education should revolve around these three great problems as the pivot; for the sum total of feminine effort should be the completely realized home. A woman without humanity cannot create a home, and a woman with it can solve all the other problems of life as they are presented to her.

"It seems very terrible to me that in America we cannot associate charm of manner, pretty clothes, delightful companionship—and housework. I believe they are absolutely compatible."

"In France all our young girls like pretty clothes. They should like them. All young people should want to be pretty and charming, but it is just as essential to want pretty homes and to want to know how to make them pretty and charming. Joy and beauty help to make life amusing, but if you centre your attention in life on them existence will be terribly incomplete."

"What every young girl should want and is entitled to is a beautifully rounded existence. She should want to know—in time—all things; experience all emotions; she should know how to suffer bravely and rejoice gayly. She should have a gay youth, and prepare herself for an intelligent middle age, and a satisfied old age that comes with realized achievements."



Art and Utility Combined by the Woman Who Can Sing as Well as She Sews

"In my own country a woman desires to live with her children, to know them well; she wants to see their natures unfold; she wants to be their teacher, their helper. Thus French mothers become very intimate with their children."

"I believe that there can be no great progress in civilization unless young people are taught to recognize the responsibility as well as the joy of life, and this, I believe, makes for a greater art and thus a greater comfort."

"If I could ever have the opportunity of establishing a school, I should want to teach 'my children' so that each one would become a benefit to the world. I should help them to want great home beauty, to want to bring into their homes joy and culture and loveliness. I should want them to sing in this school, and dance, to declaim, to sew, to meet their friends."

Some Conserves of Grandmother's Time

By MARGARET HAMELIN

CITRON SWEET PICKLE.

THE Northern housewife often thinks longingly of the dainty "fig preserves" that perhaps she has tasted while on a visit to some Southern friends; but as ripe figs are rarely obtainable in our markets, she reluctantly concludes that it is a delicacy that she must do without.

Unfortunately, we hear nowadays of so many "mock dishes" that naturally the careful housewife is wary of trying them. In the following recipe, however, obtained from a noted Southern cook, the "mock fig preserve" will be found worthy of all praise.

A common everyday vegetable is used in place of the figs, namely, the eggplant. If the directions given below are carefully followed, the result can hardly be distinguished from the finest fig preserve:

MOCK FIG PRESERVES.

Peel and cut into squares as many eggplants as you wish to use. Let the vegetable stand for several hours in very cold water, to which a little bit of alum has been added. Have in readiness a simple syrup made from the best granulated sugar and water, the proportions to use for the syrup being three parts sugar to one part water. Then add the prepared vegetable, bits of sliced lemon, a piece or two of ginger root and a little grated nutmeg. Watch the preserve carefully and boil until the eggplant is tender but not soft. Stir constantly to prevent scorching, and cook over a very moderate heat.

The proportion of the eggplant and sugar is the same as for any other preserve. Pour boiling hot into heated, sterilized jars; fill them to overflowing, and seal air-tight with rubbers and hot covers.

Citron sweet pickle is still another novelty to the majority of housewives, and as citron may be inexpensively purchased in most of the markets, it furnishes a delicious, spicy relish to serve with cold meats at very little cost. Carefully peel off every particle of the green rind from a ripe citron, then trim off all the soft inner pulp and cut into convenient-sized pieces for eating. Let them stand overnight in a brine made from a heaping tablespoonful of salt to two quarts of cold water; then drain and rinse thoroughly. Cook a small quantity at a time in water until tender and semi-transparent. Drain and cool. To every three pounds of fruit make a large cupful of cider vinegar and half a cupful of water, adding two broken sticks of cinnamon, tied up in a small muslin bag. (Other spices may be added, but they tend to make the relish dark in color.) Cook the syrup until rather thick, put in the cooked citron, and as soon as it is heated through remove the cinnamon and seal as for other preserves.

PEAR CHIP.

This is an old New England conserve, and is one of the best if you are fond of ginger. The great secret of its success is to use hard, firm fruit; over-ripe, mushy pears will not do. Pare, core the fruit and cut it into chips or shavings. Weigh these shavings and allow to each pound one very thinly sliced lemon (the lemon should first be boiled whole until tender, putting it in cold water) and two ounces of crystallized ginger. Place the ingredients in alternate layers in the preserving kettle and let them stand overnight. In the morning boil down slowly to the consistency of a thick marmalade, adding a very little water if the conserve gets too thick. Pour into jelly glasses and seal the next day with melted paraffin.